

Figure 1a

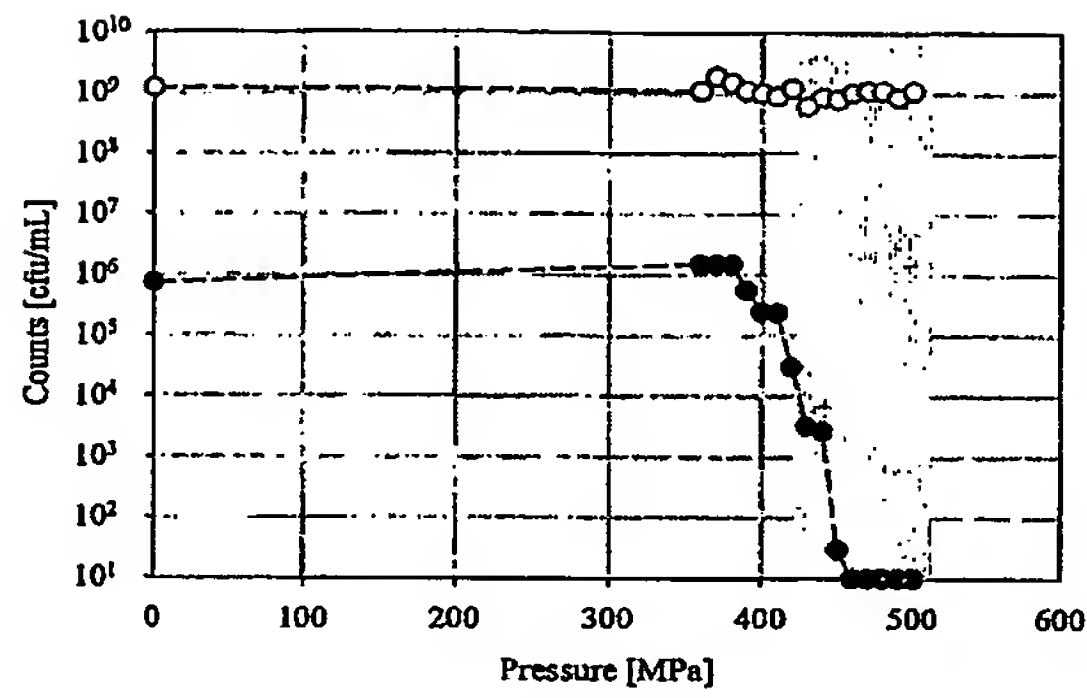
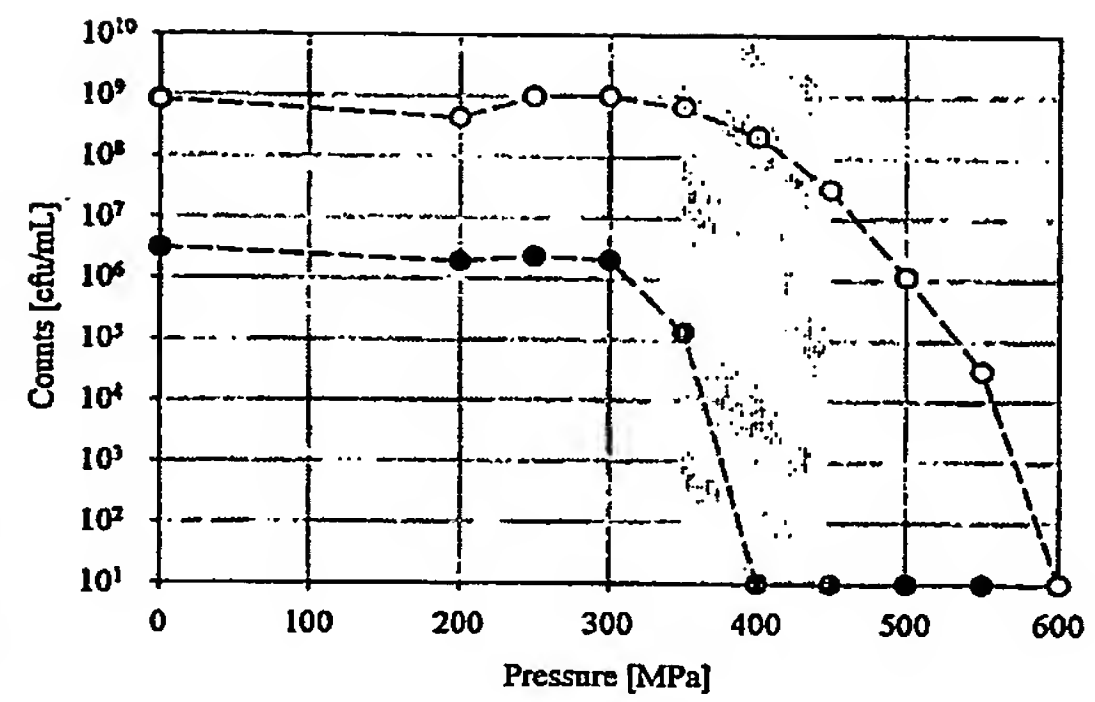


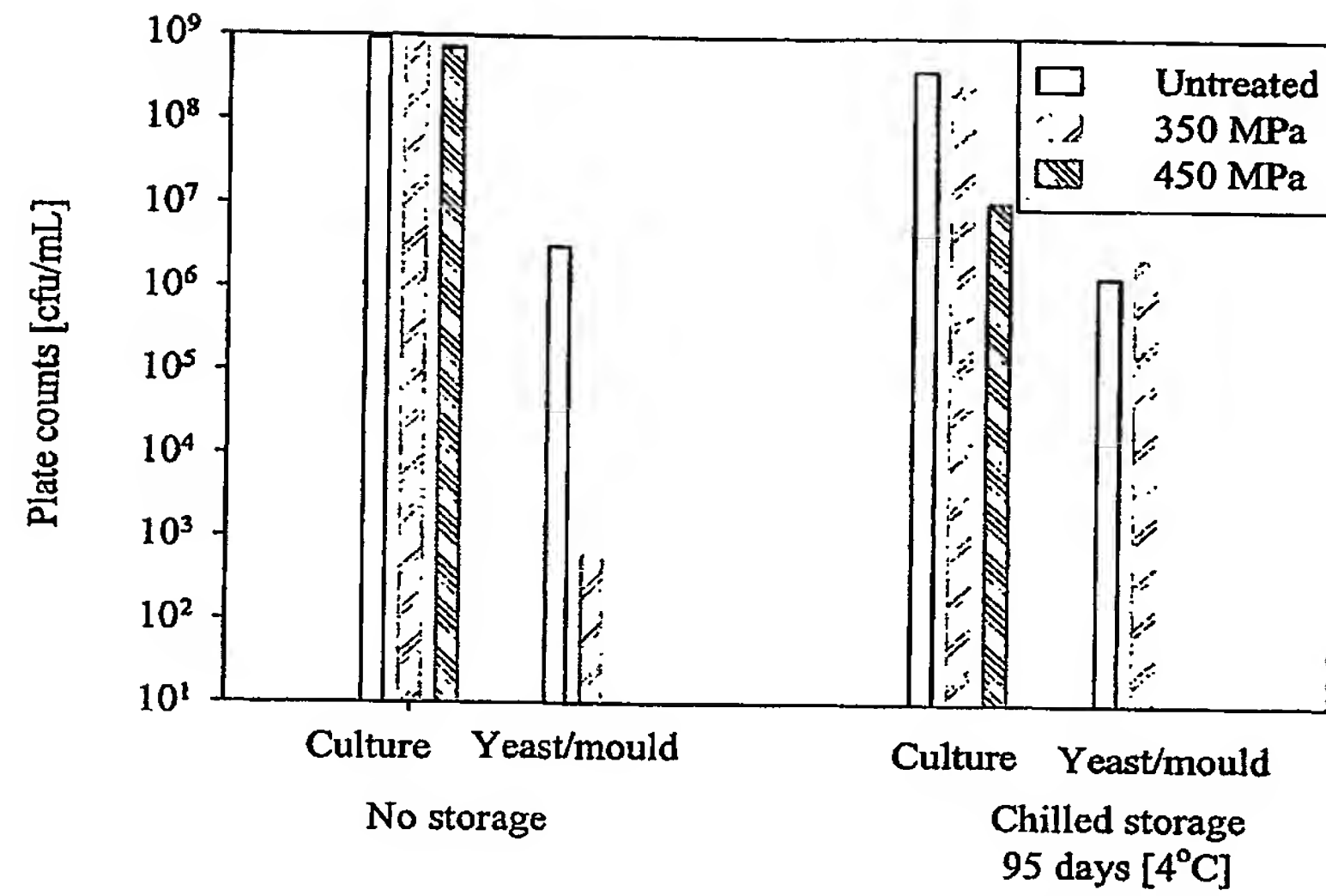
Figure 1b



- 5 Effect of pressure treatment on survival of *Penicillium* mould (solid symbols) and Rhodia MY900 yoghurt starter (open symbols).

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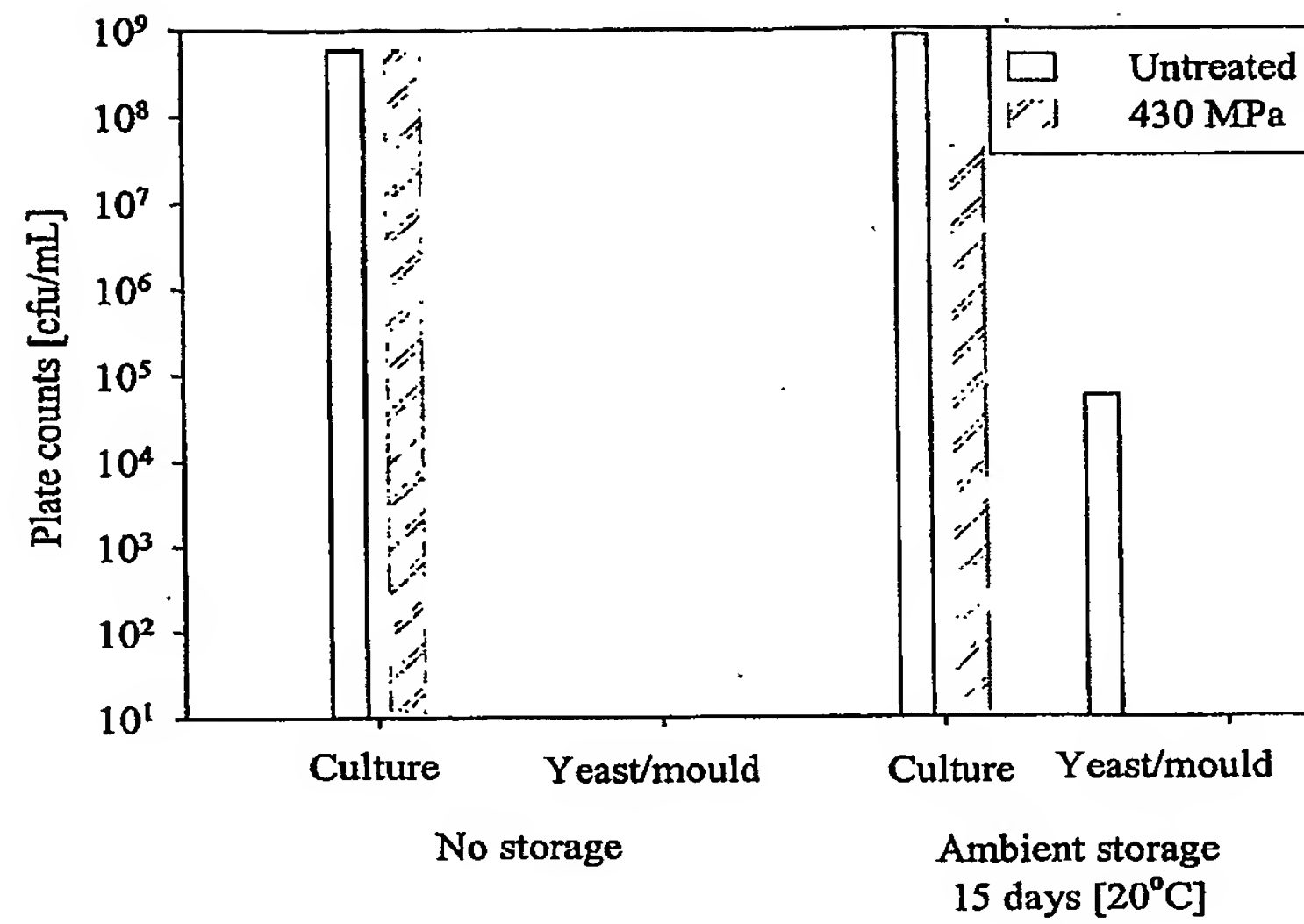
Figure 2



5 Yoghurt treated at different pressures with an abundant viable culture, but exhibiting varying degrees of spoilage after 95 days, depending on treatment pressure.

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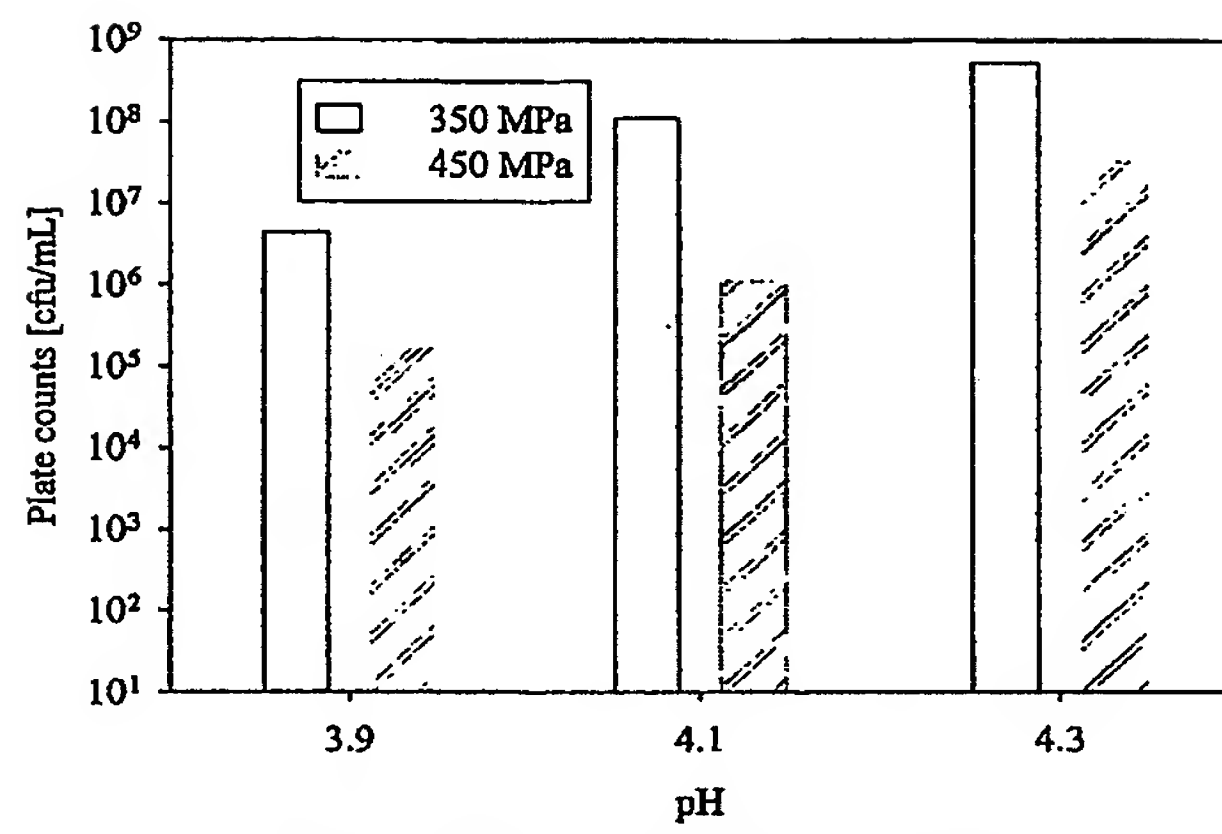
Figure 3



- 5 Effect of 1 second of pressure treatment at 430MPa on viable culture and spoilage levels after 15 days.

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Figure 4



Effect of pH on pressure treatment